

ABSTRACT**Method of production of goods based on meat with direct embodiment of olive oil and maximum possible substitution of animal fat.**

Method of production of goods based on meat (products of cooked pork meats – sausages – salamis of contracted meat) with direct embodiment of olive oil and maximum possible substitution of animal fat, which includes the following stages: a) mixture of thin meat with H₂O, salt, poli – phosphoric salts, preservatives, vegetable proteins, milk proteins and starch; b) insertion of olive oil and continuation of mixture; c) the mixture is encased with simultaneous application of vacuum and pasteurization; d) freeze the product.

Products based on meat with embodiment of olive oil, which are produced according to this method, have an excellent stability as far structure is concerned (compactness) and the scenic-chemical features of olive oil, which these products contain remain unchangeable.